

Starters

Ceviche from the Kundelfinger salmon trout

with Ittingen cucumber relish, lettuce and raspberries

18.–

Tatar from the Ittingen veal

with gremolata and poached Ittingen free-range eggs

24.–

Vegan broad bean-tatar

served with a salad bouquet



16.–

Summer salad

crisp leaf lettuce with radishes, cucumber cubes
Thurgovian cherry tomatoes and Ittingen cream cheese
served with roasted seeds and homemade black croutons



15.–

with roasted Ittingen calf's milk + 4.–

Vitello Tonnato

thin slices of roasted Ittingen veal with creamy tuna sauce
with salad bouquet

as a starter 23.– / as a main course 34.–

Soups

Cold clear essence of Ittingen tomatoes

served with mousse of cream cheese and basil and bread crisps

14.–

Cream of Ittingen carrots

with Ittingen sour cream, pomegranate seeds and roasted almonds

12.–



Main Courses

Mühle Plate

Salad with Ittingen Brie, Ittinger raw ham and melon slice
optionally with

Rib-eyesteak from the Alpstein region with chimichurri

39.–

or

crispy Swiss culinary chicken breast marinated with ginger and lemongrass

35.–



Chanterelle risotto

with spring onions and creamy Ittingen cheese
baked tomatoes and baked rocket



32.–

Homemade chickpea balls

with two kinds of dip, curry and Ittingen yoghurt-mint
garnished with salads



29.–

Ittingen signature dish

Kartäuser Pfännli

pork filet from the Alpstein region fried in one piece with chanterelles mushrooms sauce
homemade spinach-spätzle and Ittingen apple-chutney

37.–

Cordon bleu from the Herderner Piglet

filled with Ittingen cheese and Ittingen ham
served with crispy French fries and vegetables

36.–

Veal steak from our farm

with herb jus, homemade cottage cheese
and Ittingen green bean bundles wrapped in bacon

47.–



Fish

Fillets of salmon trout and rainbow trout from the Kundelfinger Farm

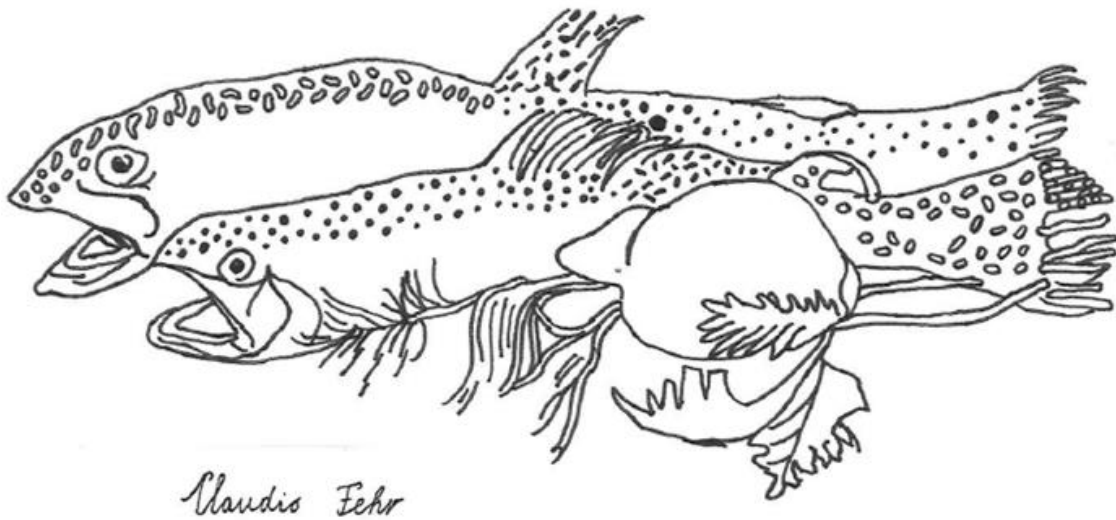
with almond butter, fried potatoes and fresh vegetables

34.–

Swiss pike-perch stripes baked in Ittinger Amber beer dough

with fried Ittingen potatoes, vegetables and tartar sauce

36.–



Sujet gestaltet von unserem betreutem Mitarbeiter Claudio Fehr

0 kilometer philosophy - 100% taste

In a 0-kilometre menu, our kitchen team combines the best ingredients from our cheese dairy, butchery, nursery, wine cellar, orchards, granary and bakery.

We are proud to be able to use so many products from our own estate in the Ittingen kitchen.

Our products are of the highest quality and could not be fresher.

For products that our farm cannot supply, we use 95% **Swiss products** – whenever possible selected local products from **local and regional producers**. All meat comes from our own estate farm or from other farms nearby. We are currently in the process of converting to free-range pig farming. Until we are ready, we temporarily obtain our pigs from Herdern Castle and process them in our own butchery.



A Dessert sweetens Life

The 3 Ittingen mini-desserts... ...individually or put together if you like

Raspberry slice
6.–

Elderflower mousse
6.–

Jasmine-greentea mousse
6.–

All 3 Ittingen mini-desserts 15.–

Ittingen iced coffee

coffee ice cream, coffee, homemade amarettini and whipped cream
12.–

Coupes

The sinful

chocolate and vanilla ice cream
with Klostercake and Edelbittercake cubes served with whipped cream
13.–

The Berry

vanilla and strawberry ice cream with fresh berries and whipped cream
14.–

Lactose free and vegan

Homemade chocolate cake with fresh fruits
11.–

Ice cream and sorbets

marzipan-sour cherry ice cream, vanilla ice cream, strawberry ice cream, chocolate ice cream
coffee ice cream and sweet cider sorbet
per scoop 4.– / whipped cream 1.50

Homemade

Ittingen yogurt ice cream, quince sorbet
per scoop 4.50 / whipped cream 1.50

Homemade Tarts and Cakes from our pastry shop please ask our service staff

Cheese

Ittingen cheese platter

Farm cheese, cloister cheese, Vesper cheese and Ittingen Brie with home-made pear bread
wood-fired bread, walnuts and dried Ittingen apple rings
17.–

